

Le menu déjeuner - Business Lunch

From 15 july till 18 july

- Eggplant
Hubert's eggplant prepared like porcini mushrooms
Soy-marinated egg yolk and parsley cream
- Wild Croaker
Oven-roasted wild croaker fillet
Langoustine bisque, zucchini and basil
- Strawberry Macaron
Strawberry sorbet

● Menu Déjeuner - € 35

A la Carte à midi

- Pan-Seared Duck Foie Gras € 28
Confit Trébons onion
Aïrial balsamic vinegar
- Eggplant (V) € 22
Hubert's eggplant prepared like porcini mushrooms
Soy-marinated egg yolk and parsley cream
- Crispy Langoustines € 26
Tarbais bean hummus
Black garlic espuma
- Monkfish & Tomato € 28
Brown butter-roasted monkfish medallion
Tomato condiment and lemon sabayon
- Duck Pie for Two € 37 / pers
Duck and foie gras pie
- Sweetbreads € 38
Pan-seared sweetbreads
Vierge-style dressing with walnut pickles
Wilted exotic spinach
- Around the Cheeses of Dominique Bouchait € 15
Meilleur Ouvrier de France Cheesemonger
- Armagnac Soufflé € 15
Vanilla ice cream, drizzled with Armagnac
- Après 8 heures... After Eight € 15
Chocolate and mint
- Baked Alaska Flambéed with Armagnac € 15 / pers
Served for the whole table

Au menu « tot ço »...

Lunch and Dinner ...

- Sunday Broth
A refreshing, aromatic consommé with garden herbs
- Eggplant & Tuna
Roasted eggplant, Mediterranean albacore tuna prepared tataki-style, Lemon and anchovy espuma
- Tomato
Locally grown tomato, slowly roasted and served on brioche
Tomato sorbet
- Pyrenean trout
Gravlax-cured trout, gently warmed on slate
Smoked potato mousseline
- Squab Pigeon & Millet
Roasted breast on the crown and confit leg, Millet cooked risotto-style
Marjoram-infused jus
- Cherries
Pan-seared with lemon and ginger
Financier cake and cherry sorbet
- « Après 8 Heures »... After Eight
Chocolate and mint

● Menu Tot Ço - €65

- Menu Mini Mousquetaire - (jusqu'à 10 ans) - 20€
boisson / magret de canard rôti / glace ou coulant au chocolat

Au menu le soir...

et le dimanche midi

Sunday Broth

A refreshing, aromatic consommé with garden herbs

Eggplant & Tuna

Roasted eggplant, Mediterranean albacore tuna prepared tataki-style, Lemon and anchovy espuma

Tomato

*Locally grown tomato, slowly roasted and served on brioche
Tomato sorbet*

Pan-Seared Duck Foie Gras

Confit Trébons onion, Aïrial balsamic reduction

Pyrenean trout

*Gravlax-cured trout, gently warmed on slate
Smoked potato mousseline*

Le Trou Gascon... The Gascon Interlude

Lemon and herb sorbet, drizzled with blanche d'Armagnac

Squab Pigeon & Millet

Roasted breast on the crown and confit leg, Millet cooked risotto-style Marjoram-infused jus

Cheese platter

A selection of cheeses from Dominique Bouchait, Meilleur Ouvrier de France

Cherries

*Pan-seared with lemon and ginger
Financier cake and cherry sorbet*

« Après 8 Heures »... After Eight

Chocolate and mint

Menu Tot Ço - 65€

proposé midi et soir

Menu Tot Ço Que Cal - 89€

servi pour toute la table

La Carte...

du soir et du dimanche midi

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Confit Trébons onion, Aïrial balsamic vinegar
- Eggplant (V) € 22
Hubert's eggplant prepared like porcini mushrooms
Soy-marinated egg yolk and parsley cream
- Crispy Langoustines € 26
Tarbais bean hummus
Black garlic espuma
- Monkfish & Tomato € 28
Brown butter-roasted monkfish medallion
Tomato condiment and lemon sabayon
- Duck Pie for Two € 37 / pers
Duck and foie gras pie
- Sweetbreads € 38
Pan-seared sweetbreads
Vierge-style dressing with walnut pickles
Wilted exotic spinach
- Around the Cheeses of Dominique Bouchait € 15
Meilleur Ouvrier de France Cheesemonger
- Armagnac Soufflé € 15
Vanilla ice cream, drizzled with Armagnac
- Après 8 heures... After Eight € 15
Chocolate and mint
- Baked Alaska Flambéed with Armagnac € 15 / pers
Served for the whole table

- Kid's Menu (until 10yo) - €20
Soft drink / Roasted Duck Breast / Homemade Vanilla Ice Cream